Grouper Summer Seviche

Serves: 4 - 6

Ingredients:

2 pounds Grouper fillets (no skin) cut into 1" chunks
1 cup lime juice, fresh squeezed
1/2 cup balsamic vinegar
1/4 cup red onion, diced 1/4"
1/2 cup tomato, diced 1/4"
1 clove garlic minced
salt to taste
pepper to taste

Preparation:

1) Mix all ingredients well (except for fish) in a mixing bowl.
2) Add grouper chunks and toss together.
3) Pour ingredients into a dish or bowl with a tight fitting lid.
4) Refrigerate for at least 12 hours, tossing occasionally until all fish is no longer transparent.

Chef's Tip

If you are not sure your fish is not fresh off the boat, it can be steamed first until it is no longer transparent then placed with other ingredients and marinated for a few hours.

Serve over toasted bruschetta bread slices.

If you would like, you can garnish with fresh chopped parsley and or cilantro, but do not add to the marinade, as they will discolor.